



CASEARTECH - CSKD16

The CASEARTECH is a digital thermometer designed and built for use in the dairy industry.

The body of the thermometer is made from a block of plastic material suitable for food use and individually processed to make it sturdy and reliable, even in the case of accidental bumps and falls.

The pressure closure system guarantees the IP65 degree of tightness and is made up of a polished stainless steel case coupled to a polyester front.

The shank is entirely made of stainless steel 316 with tapering on the tip, where the sensor is placed, so as to obtain a fast response to the temperature change with the least possible error.

The thermometer CASEARTECH is guaranteed to have an accuracy to the tenth of a degree.

Mainly used for the curd of hard cheeses, around 50°C, it can also be used for processing with higher temperatures, thanks to the calibration function called off-set. This operation allows to calibrate the thermometer in a simple and precise way to always have a perfect reading.

The electronics are powered by two x AAA 1.5V alkaline batteries whose autonomy is guaranteed for 12 months, keeping the thermometer always on. The large display allows reading even in the presence of direct steam.

Available in both degrees Centigrade and degrees Réaumur.

APPLICATIONS

- Dairy sector
- Food industry
- Water

CHARACTERISTICS AND TECHNICAL DETAILS

- Reading field -40+140°C
- Precision $\pm 0,3^{\circ}\text{C}$ for the entire temperature range (it can be calibrated)
- Temperature reading every 2 seconds
- Reading resolution $0,1^{\circ}\text{C}$
- Degree of protection and tightness IP65
- Internal unbreakable transparent disc
- Power supply: 2 x AAA 1.5V alkaline batteries
- Battery life: about 12 months
- Case size: 110x45mm
- Probe size: 12x600mm
- Weight without packaging: 1,10 kg